

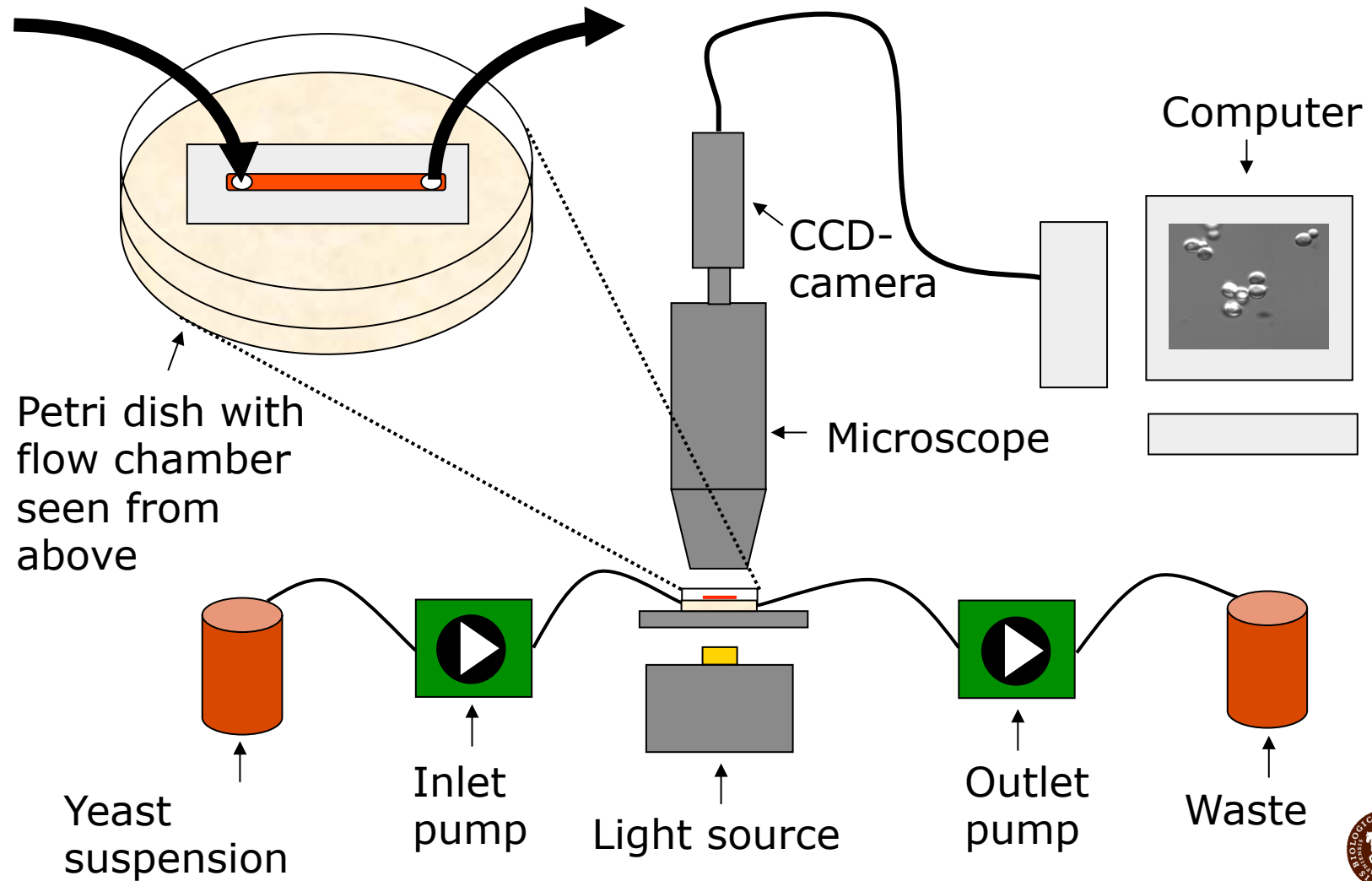


Adhesion assays

- **Henrik Siegumfeldt**

(but most of the work has been performed by colleagues)

Experimental setup of adhesion assay



Adhesion of *Debaryomyces hansenii* (CBS 767) on an agarose surface (20 min)

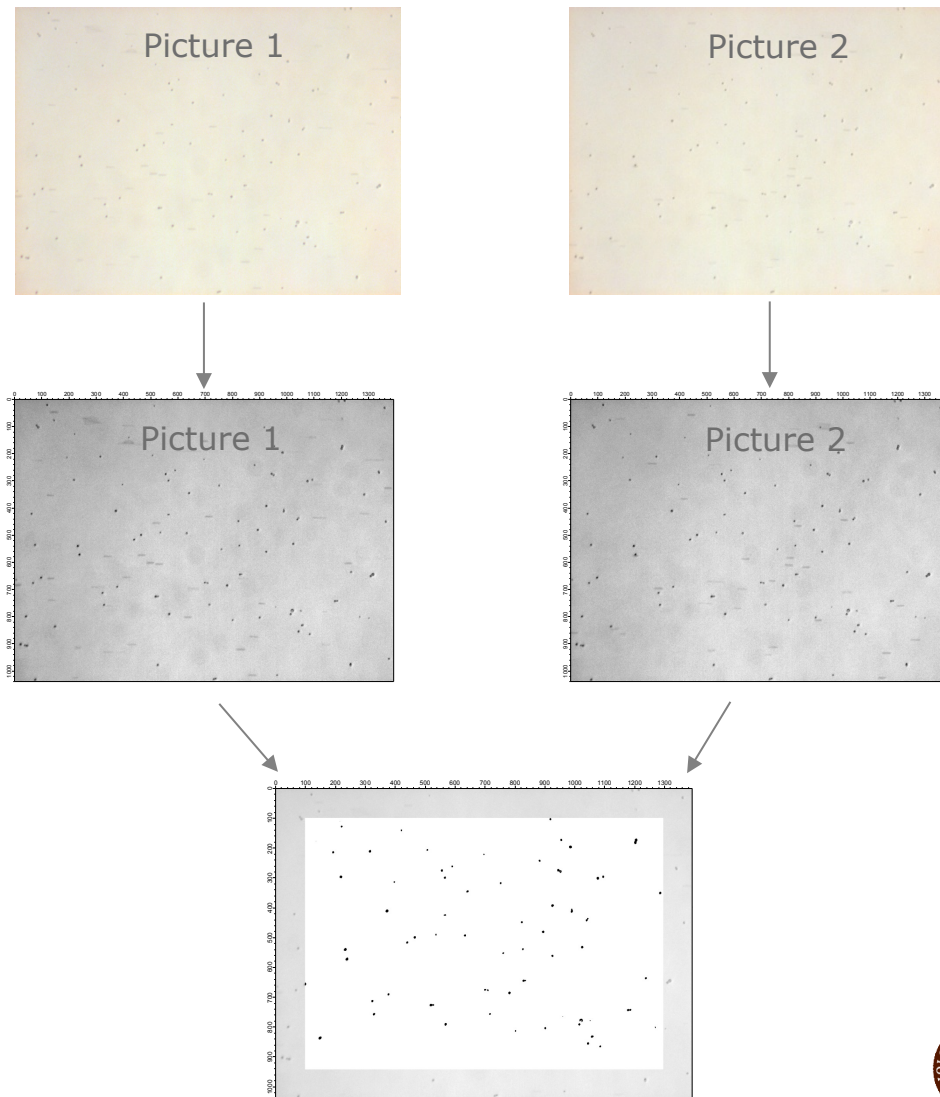


Data analysis of digital images

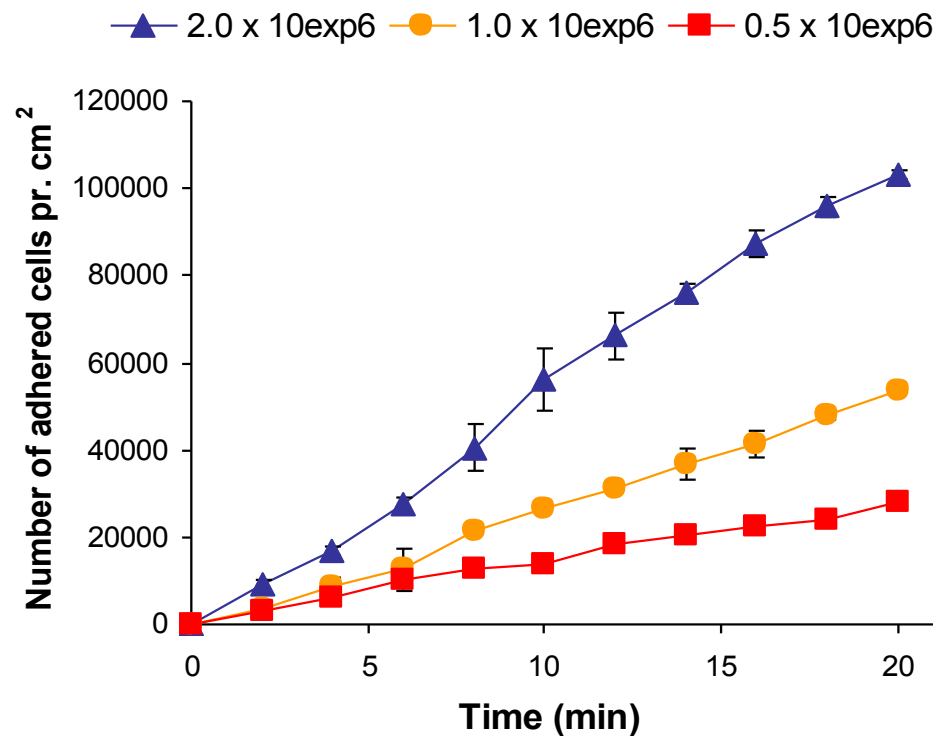
2 colour images are acquired within a few seconds

The images are converted to 8 bit grayscale images

The two 8 bit images are added to one image. A "region of interest" is inserted and binarized with a threshold. The program is able to count the number of cells



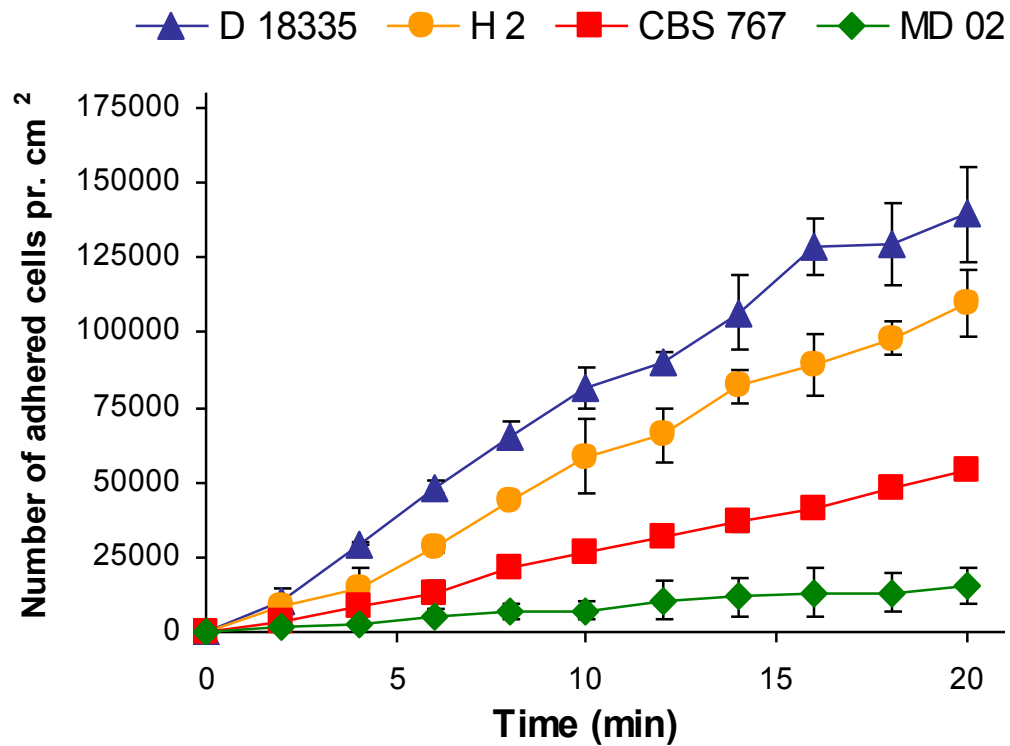
Adhesion of different cell concentrations of the *D. hansenii* type strain (CBS 767) to solid model substrate



Cell Concentration	Adhesion rate [cells·cm ⁻² ·min ⁻¹]
2.0×10^6 cells·ml ⁻¹	5445
1.0×10^6 cells·ml⁻¹	2540
0.5×10^6 cells·ml ⁻¹	1355



Adhesion of different *D. hansenii* strains to solid model substrate



<i>D. hansenii</i> strains	Strain background
D 18335	Isolate from a Danbo cheese production site in Durup (K.M Petersen)
H 2	Starter culture (Danisco Cultor Innovation)
CBS 767	Type strain
MD 02	Starter culture (Arla Innovation)

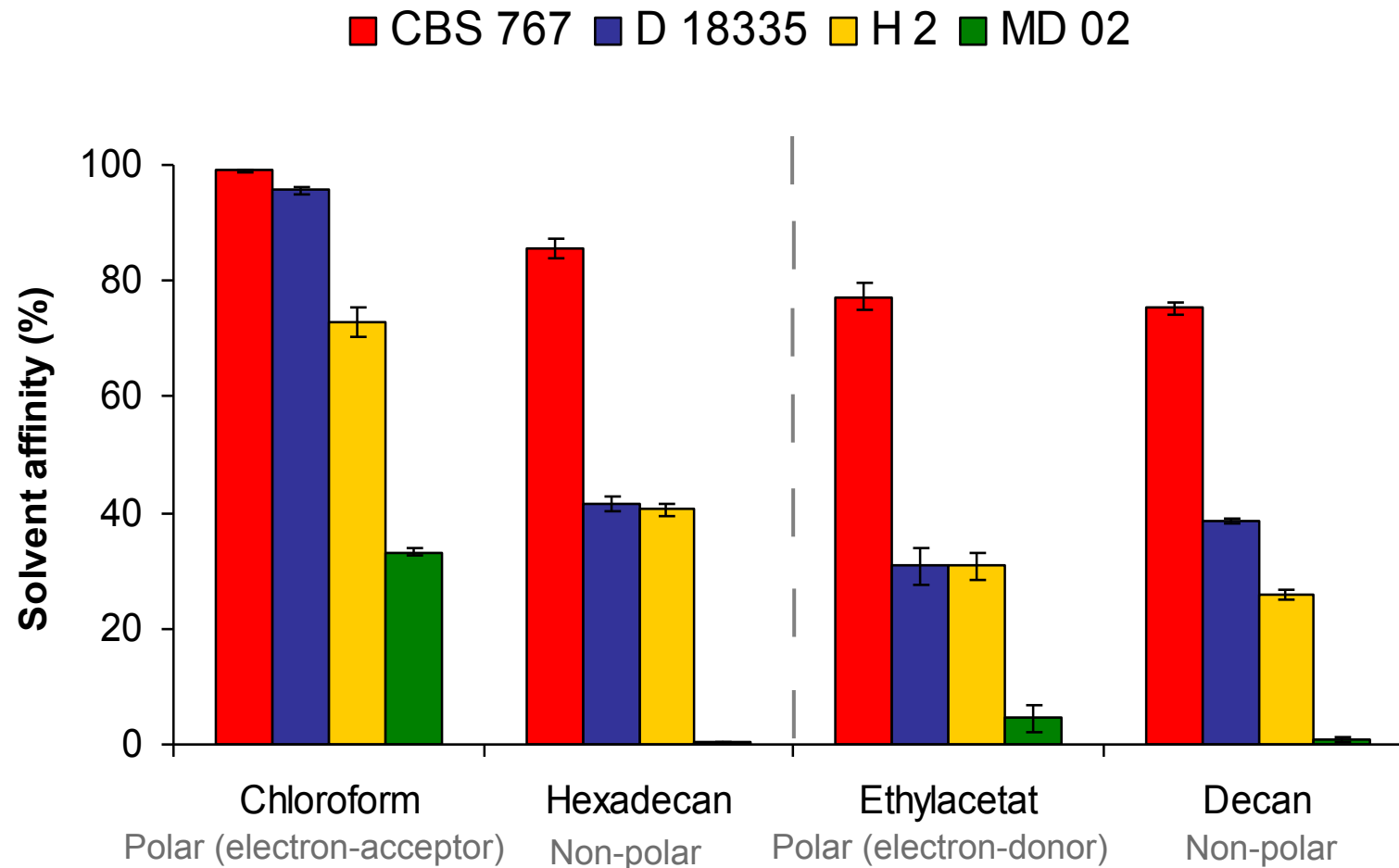


Factors of importance for cell adhesion

	Adhesion	MATS		Sedimentation	
<i>D. hansenii</i> strains	Adhesion rate [cells·cm ⁻² ·min ⁻¹]	Chloroform – Hexadecan [%]	Ethylacetate – Decan [%]	Avg. Cell diameter [μm]	Sed. rate [μm·s ⁻¹]
D 18335	7325 (± 750)	53.9	-7.8	4.4 (± 0.5)	1.19
H 2	5725 (± 680)	32.3	4.9	3.9 (± 0.6)	0.91
CBS 767	2540 (± 360)	13.5	2.1	3.2 (± 0.8)	0.62
MD 02	790 (± 460)	33.0	3.7	3.4 (± 0.6)	0.70

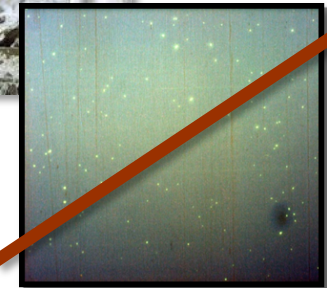


MATS (Microbial Adhesion To Solvents)



Why work with *L. monocytogenes* and adhesion?

- **Food safety**
- **What is of concern?**
 - **Biofilm formation - contamination of foods**
 - **Human health risk - listeriosis**
- **How to avoid or limit pathogenic bacteria such as *L. monocytogenes* in the food processing plant?**
 - **Hygienic design & good cleaning procedures**
- **Approach**
- **To limit and prevent initial adhesion and thereby biofilm formation**



Listeria monocytogenes

7 species: *L. monocytogenes*, *L. ivanouvii*, *L. innocua*, *L. welshimeri*, *L. seeligeri*, *L. grayi* and *L. murrayi*

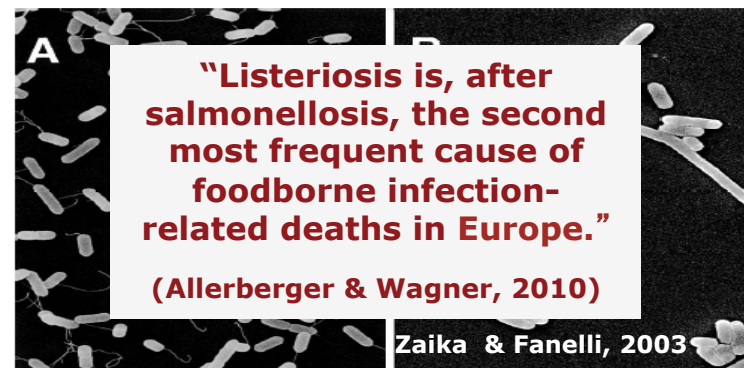
Characteristics

- Rod, Gram +
- Size: $d: 0.5\mu\text{m}$; $l: \sim 2\mu\text{m}$
- Flagella (4-30°C)
- Facultative anaerobe
- Ubiquitous in nature
- Psychrophilic
 - Growth: -1.5 to 45°C
 - Optimal growth: 30-37°C
- pH: 4.0-9.6 (growth)
- Salt tolerant: 10% NaCl (growth)
- A_w : > 0.95 (optimal)

**RTE-foods of
special concern**

Listeriosis

- Fever, diarrhoea, abortion, still birth, sepsis, pneumonia, meningitis, infect nervous system
- Immunocompromised, pregnant woman, elderly
- † Mortality rate: 20-30%
- Infective dose: <1000 cells



Focus: Adhesion under dynamic flow conditions

Problematic sites contaminated with *L. monocytogenes* in the meat, poultry and seafood processing sectors

(Gudbjörnsdóttir et al., 2004)

Plant	Contaminated sites	
	After cleaning	During processing
<i>Meat sector</i>		
I	<i>Trolley</i>	Machines, tables, scale, <i>trolley</i> , conveyer belts
IV	<i>Conveyer belts</i>	<i>Conveyer belts</i>
<i>Poultry sector</i>		
VII	<i>Cutting tables, trolleys, brining machines</i>	<u>Marinade equipment</u> , <i>cutting tables</i> , spade, <i>brining machine</i> , skinning machine, <i>trolley</i>
VIII	Crates, feather plucker, vent cutter, <i>tables</i> , trolley, <i>boards</i>	<i>Tables</i> , <i>boards</i>
<i>Seafood sector</i>		
IX	<i>Skimming machines</i> , collecting net	Slicing and <i>skimming machines</i>
X	<i>Conveyer belts</i> , trays	<i>Conveyer belts</i> , trays
XI(RTE)	Cooking equipment, <u>flow lines</u>	de-icing tank
XII(RTE)	<i>Cooking equipment</i>	<i>Cooking equipment</i> , forklift
XIII(RTE)	<i>Cooking equipment</i> , conveyer belts, forklift	<i>Cooking equipment</i> , conveyer belts, forklift, <u>tubs</u> , wood pallets

Listeria isolated from milk cheese dairies (Portugal):

- **Static**
e.g. bench and shelves
- **Dynamic**
e.g. milk vat and pipes

(Chamble et al. 2007; Perni et al 2007)

L. monocytogenes in milk processing plants in India (3 sites):

- Raw milk collector (7/27)
- Milk silos (4/25)
- Cheese blender machine (1/27)
- Product blender (1/24)

(Doijad et al., 2011)

Newly constructed commercial chicken Processing Plant:

- Raw product and drains

(Berrang et al., 2010)



Adhesion and Biofilm formation

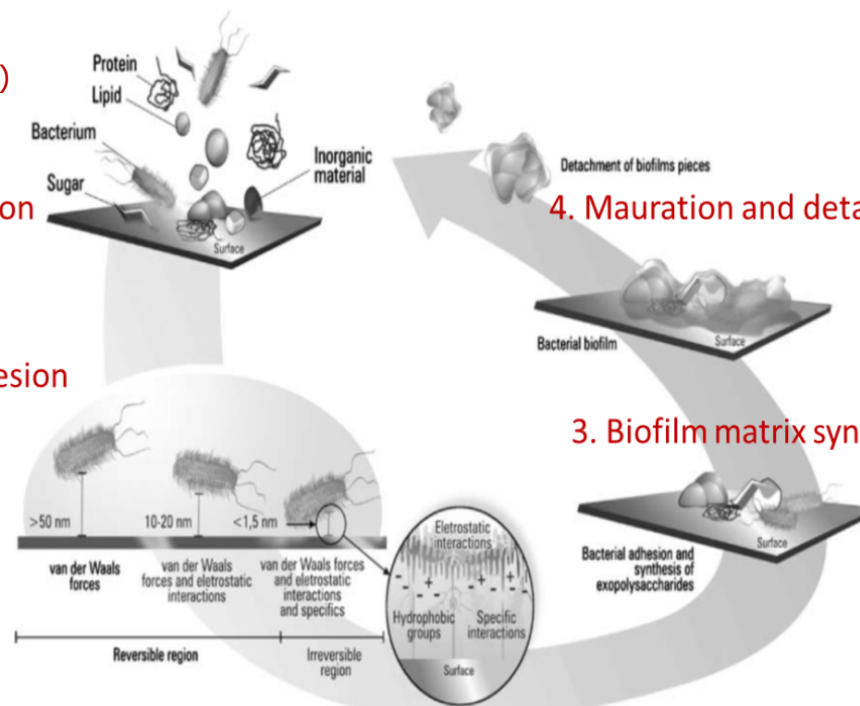
(0. Conditioning layer!)

1. Transportation

2. Adhesion

4. Maturation and detachment

3. Biofilm matrix synthesis



- Water (85-90%)
- Extracellular polymer substances (EPS)
- Polysaccharides
- Protein
- Phospholipids
- Teichoic and nucleic acids ...

(Modified from Araújo et al., 2010)

Definition of Biofilm:

"a community of microbes imbedded in an organic polymer matrix, adhering to a surface"

(Carpentier & Cerf, 1993)



Definition of adhesion processes

Adhesion

"the binding together of bacteria and surface"

Two distinct phases:

Reversible (initial adhesion)

"The short period of time when the bacteria approaches the surface"

Irreversible (attachment)

"The bacterial cell strengthen the **attachment** to the surface"

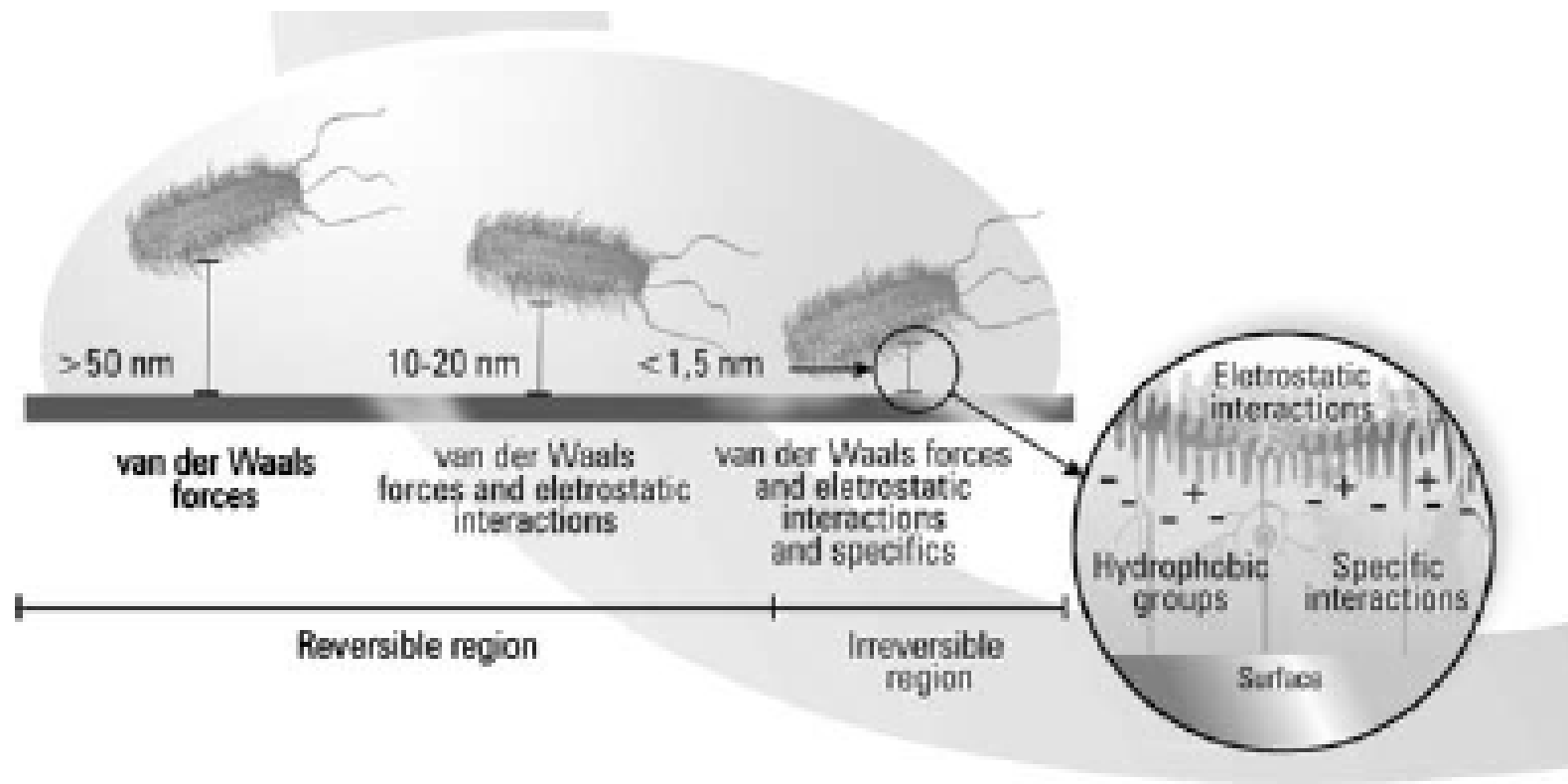
(Araújo et al., 2010; Deupree & Schoenfisch, 2008; Ploux et al., 2010)



Adhesion

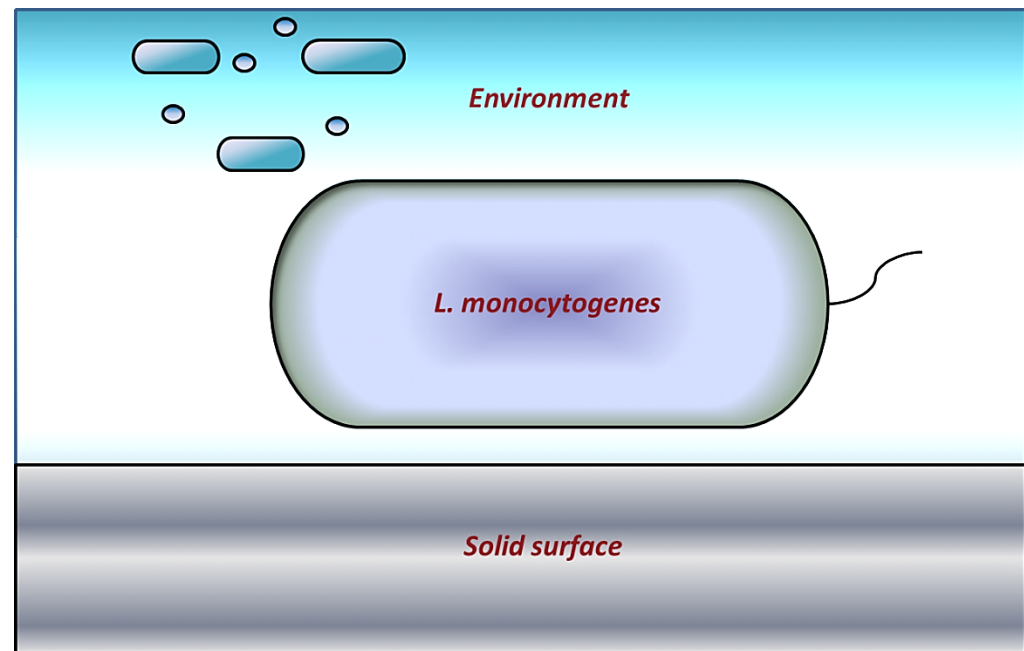
Physicochemical interactions

(Modified from Araújo et al., 2010)

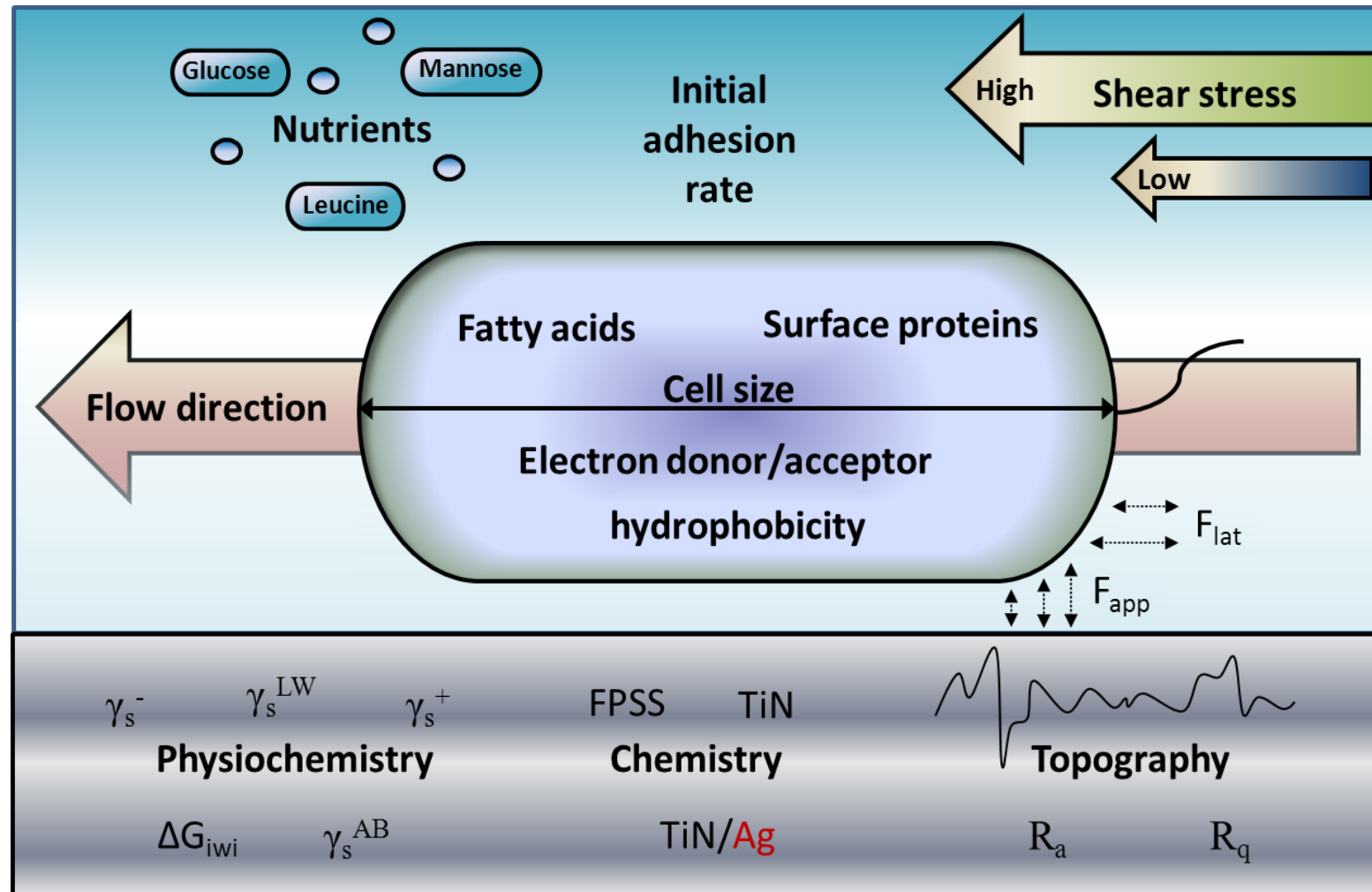


Factors involved in or influencing initial adhesion and attachment

- **Bacterial surface**
- **Size**
- **Physicochemical properties**
- **Surface structures**
- **Chemistry**
- **Appendages/flagella**
- **Solid surface**
- **Topography/roughness**
- **Physicochemical properties**
- **Chemistry**
- **Environmental conditions**
- **Temperature**
- **Soil/nutrients**
- **Moisture**
- **Static/dynamic flow conditions**



Ph.D. project of Anne Skovager

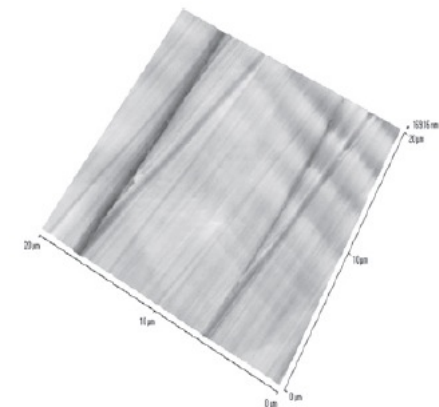
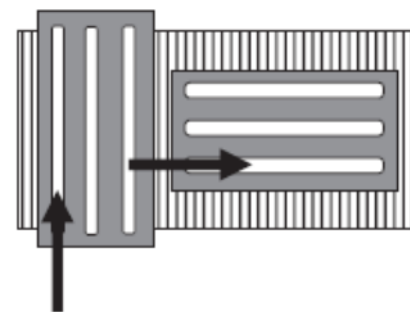
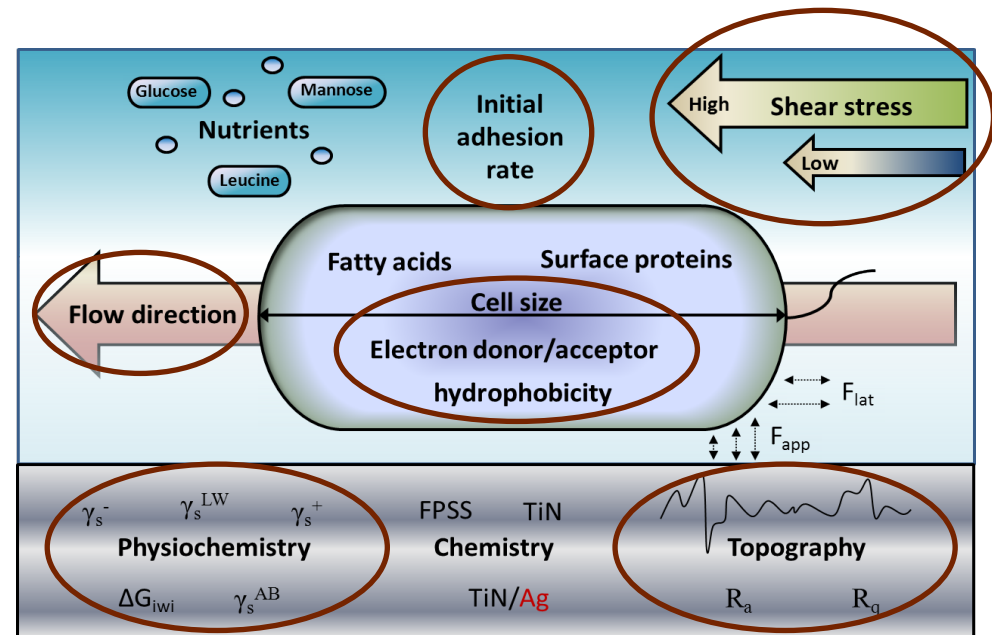


• Aims

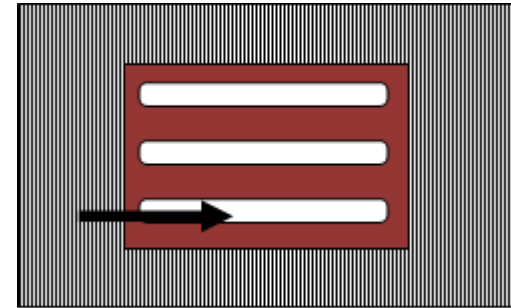
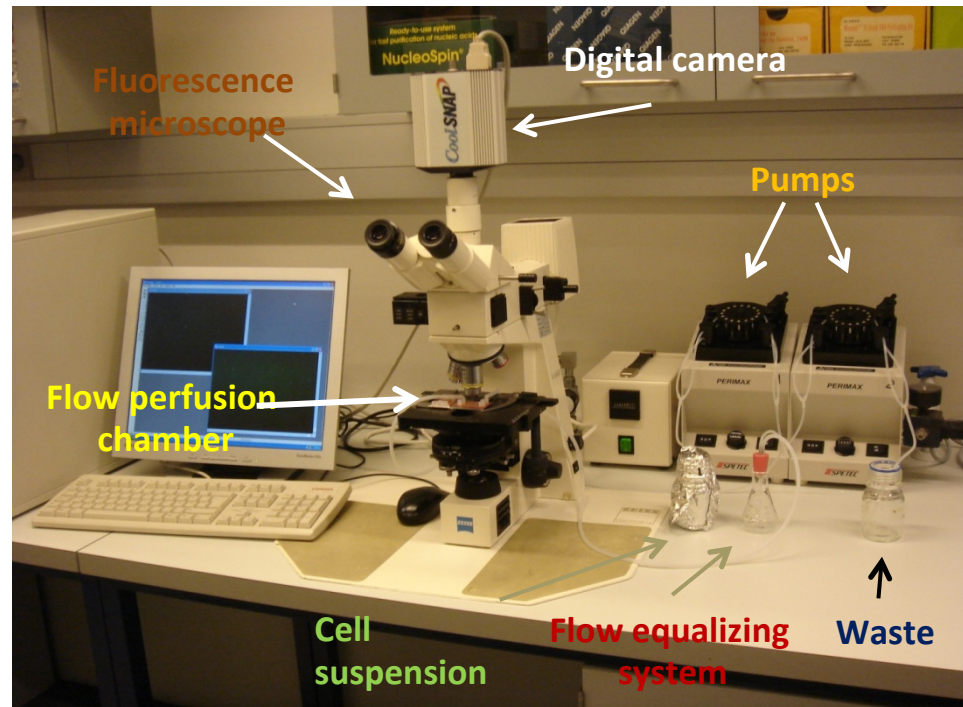
• To develop a method for detection of real time initial adhesion under flow conditions to non-transparent surfaces at single cell level.

• To examine how initial adhesion of *L. monocytogenes* to fine polished stainless steel (FPSS) is influenced by flow directions and different levels of shear stress.

• To determine if it is possible to correlate initial adhesion rates of 7 different *L. monocytogenes* strains to cell size, and cellular physicochemical properties and surface characteristics of FPSS.



Development of method for detection of initial adhesion under flow conditions

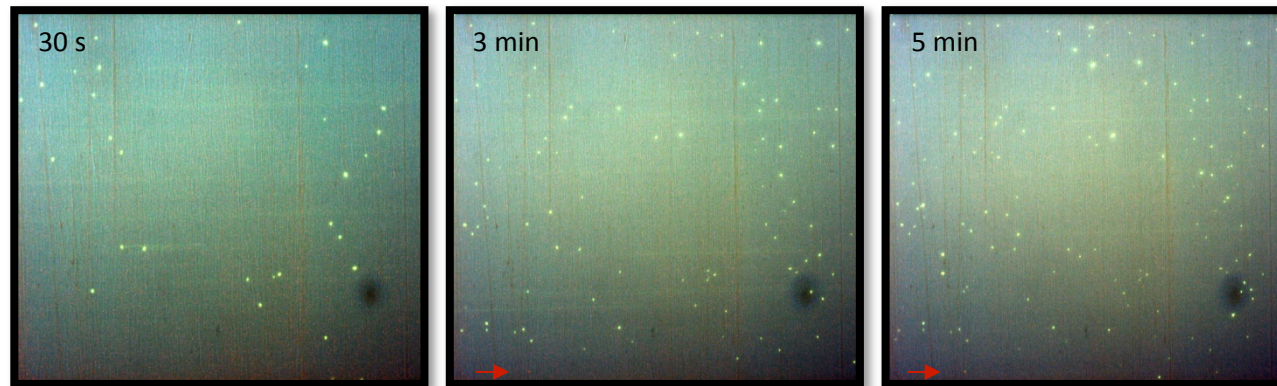


Fluorescent stain

- SYTO9 and PI (Propidium Iodine)
- GFP: Green fluorescent protein

Software for data treatment

- ImageJ



Initial adhesion rates (IAR)

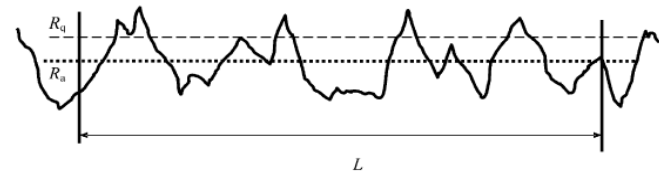
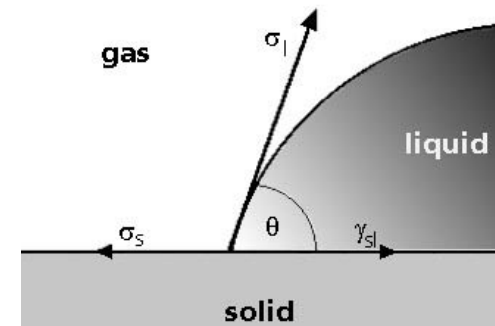
cells/(min·cm²)



Test parameters

- **Flow directions:** Along and across the scratches of the steel
- **Flow rate/wall shear stress/wall shear rate:**
 - High: $8.40\text{ml/min} \sim 1.12\text{Pa} \sim 1400\text{s}^{-1}$
 - Low: $0.75\text{ml/min} \sim 0.10\text{Pa} \sim 100\text{s}^{-1}$
- ***L. monocytogenes* strains:** EGDe (lab. strain), LO28 (Clinical), 412 (Bacon isolate), 64587/35 (splitting machine), 42222/180 (chicken chow mein), 42222/241 (curry meal), 42222/373 (chain belt line)

- **Cellular physiochemical properties:**
 - Hydrophobicity
 - Electron donating/accepting properties
 - Microbial Adhesion To Solvents, MATS
- **Cell size:** Light microscopy
- **Surface properties**
 - Physicochemical properties
 - Contact angle measurements (CAM)
 - Topography
 - R_a and R_q (AFM), line-profiles (WLP)



Initial adhesion rates and cell surface properties

Initial adhesion rates (IAR)^c [cells/(min cm²)]

Shear stress	0.10 Pa		1.12 Pa	
Direction ^d	Along	Across	Along	Across
EGDe	1.17 (± 0.04) ^{B2}	1.07 (± 0.06) ^{C2}	1.51 (± 0.05) ^{C1}	1.45 (± 0.04) ^{D1}
LO28	1.27 (± 0.01) ^{B2}	1.34 (± 0.01) ^{BC2}	1.72 (± 0.03) ^{BAC1}	1.63 (± 0.04) ^{BC1}
412	1.63 (± 0.03) ^{A21}	1.40 (± 0.02) ^{BA2}	1.84 (± 0.08) ^{BA1}	1.95 (± 0.09) ^{BA1}
42222/373	1.28 (± 0.03) ^{B2}	1.30 (± 0.05) ^{BC2}	1.84 (± 0.05) ^{BAC1}	1.83 (± 0.15) ^{BAC1}
42222/241	1.25 (± 0.04) ^{B2}	1.27 (± 0.08) ^{BC2}	1.79 (± 0.01) ^{BAC1}	1.75 (± 0.05) ^{BC1}
42222/180	1.18 (± 0.03) ^{B2}	1.13 (± 0.04) ^{BC2}	1.67 (± 0.09) ^{BC1}	1.83 (± 0.06) ^{BAC1}
64587/35	1.66 (± 0.05) ^{A2}	1.67 (± 0.09) ^{A2}	2.05 (± 0.10) ^{A1}	2.03 (± 0.05) ^{A1}

^a Values with different capital letters in superscripts, within a column, were significantly different ($p < 0.05$).

^b Values with different numbers, within a row, were significantly different ($p < 0.05$).

^c The IAR values should be multiplied by 10^5 . Values are means of three adhesion experiments (\pm standard error of the mean).

^d Direction: flow direction across or along the scratches of the brushed stainless steel.

- **Flow direction:** No significant differences
- **Flow rate:** Significant influence on IAR
- **Strain specific:** EGDe and 64587/35
- IAR could not be correlated to cell surface characteristics

EGDe:

- Lowest IAR
- Largest cell size
- Least hydrophobic
- Most electron donating cell surface



Summary/conclusion

- **Development of new method to detection of initial adhesion under flow to non transparent surfaces at single cell level**
- **IAR was not influenced by flow direction**
- **IAR was dependent on flow rate and strain specificity**
- **EGDe showed lowest adhesion, largest cell size, least hydrophobic, most electron donating**

